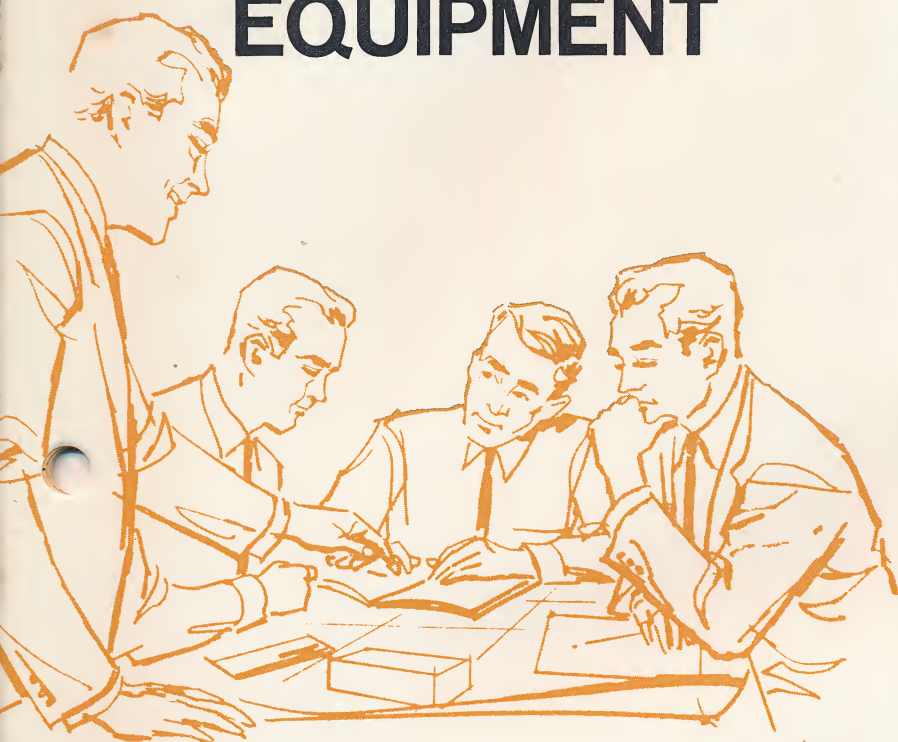


## INDEX

# HOBART

## KITCHEN & DISHWASHING EQUIPMENT



Complement your kitchen plans, large or small, by specifying products of Hobart.

The broad line of Hobart equipment includes the right combination to speed any food operation — each step from weighing to preparation right on through cleanup. The right machines working together produce the greatest capacity at the lowest true cost. And, Hobart offers the largest network of sales and service offices.

The following 15 pages contain specifications and highlights on the complete line of Hobart kitchen and dishwashing machines and KitchenAid products for the home. For more specific details, call your Hobart representative or write to Dept. SC, The Hobart Manufacturing Co., Troy, Ohio.

# HOBART®

*Quality All the Way*

THE HOBART MANUFACTURING CO., TROY, OHIO



Glasswashers

2



Door & Hood Type  
Dishwashers

2-3



Automatic Rack  
Conveyor  
Dishwashers

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Continuous Racking  
Automatic Conveyor  
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Vegetable Peelers

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Meat Saws

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Slicers

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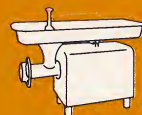
Tenderizers

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Mixers

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Meat Choppers and  
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Attachments and  
Food Cutters

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15



KitchenAid Products  
for the Home

16



# HOBART

## Selection Factors

**1 CAPACITY RATINGS** (mechanical) represents the maximum expectancy of each model. For average working conditions base estimate on approximately 70% of the mechanical capacity.

Rating in "Persons Per Meal" represents size of machine ordinarily recommended for establishments feeding the number of persons indicated for peak demand.

Production of clean dishes will vary with type and con-

venience of layout, amount of food and length of time it has remained on dishes, relative hardness of water, industry of the operator and fluctuations in flow of soiled dishes.

**2 MOTORS & PUMPS.** Highly efficient motors, pumps (Weir Tested) and wash systems — designed and built by Hobart for each particular model — assure the proper volume of water at the required pressure. Choke Rings or Reducing Collars are available when specified for washing plasticware.

**3 PUMP CAPACITY.** These figures indicate volume of water circulated over dishes and have no bearing on water consumption. When tank has been filled, water is circulated by the pump.

**4 HEATING EQUIPMENT.** Heating equipment is supplied to keep the water hot in the tank, or tanks, of the machine. (Electric Heat available for all dishwashers except Model U.M.) When electric heat is specified on any dishwashing

## glasswashing and dishwashing machines

When electric heat is specified on any dishwashing machine, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch not furnished by Hobart.

† Rack size on SM-6T2 only is 16" x 16" — average 15 dishes or 30 glasses per rack.

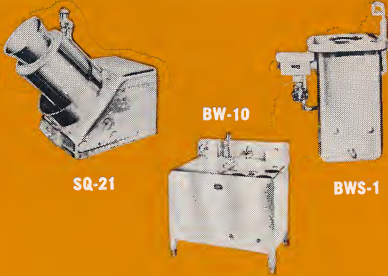


UM-4 and UMP-4 racks special.

‡ "D" after UM model numbers indicates dual water inlet.

\* Approved by N.S.F. and listed by U.L.

\*\* Listed by U.L. — Not subject to N.S.F.

● Chemical Sanitizer Models — N.S.F. approved.

brush type glasswashing machines					
					
SQ-21* cold water type	BWS-1**	BW-10**	UM-4* UM-4-D*‡ UM-C4● UM-C4D‡●	UMP-4* UMP-4-D*‡ UMP-C4● UMP-C4D‡●	
(Intermittent Operation)	Up to 250	Over 500	Up to 45	Up to 45	
		40	15	15	
			375	375	
Up to 450	Up to 250	Over 500	675	675	
		37½"	24	24	
	¼	¼	¼	¼	
			2½	2½	
			45	45	
	NOT REQUIRED		Complete automatic cycle. Hot water Consumption:		
			UM-4 & UMP-4; 4½ gal. 165° water per rack. UM-4-D & UMP-4-D, 2½ gal. 140° water & 2½ gal. 180° water per rack.		
			UM-C4, UM-C4D, UMP-C4, & UMP-C4D,		
			4½ gal. of 120° to 140° per rack.		
			Flow rate must be minimum of 5 gal. per minute.		
		10.0			
		4.6 5.2			
		46.0 52.0			
			15	15	
	72	188	390	165	225

CAPACITY RATINGS (MECHANICAL) See 1

HOBART MODEL

Persons per Meal: Recommended for Serving Approximately .....

Racks per Hour (19¾" x 19¾") .....

Dishes per Hour (Average 25 per rack) .....

Glasses per Hour (Average 45 per rack) .....

FLOOR SPACE — (Inches) Table to Table Length .....

MOTOR — Hobart-built — See 2  
H.P. ....

TANK CAPACITY  
Gallons .....

PUMP CAPACITY — See 3  
Gallons per Minute — Weir Test .....

HEATING EQUIPMENT — See 4 (For keeping power wash and/or power rinse water hot)  
Gas Burner ..  
Steam Injectors ..  
Electric Heating Unit ..  
Size Used ..

BURNER CAPACITY — (With Natural Gas) — Cu. ft. per Hour .....

RINSE — See 5 — Minutes operated during hour of capacity operation  
(12 second rinse per rack on T2 models)  
(15 second rinse per rack on T3 models) .....

RATE OF RINSE FLOW — Gals. per min.  
At 20 lbs. Flow Pressure ..  
At 25 lbs. Flow Pressure ..

RINSE CONSUMPTION — Gals. per hr. — MAXIMUM  
At 20 lbs. Flow Pressure ..  
At 25 lbs. Flow Pressure ..

STEAM CONSUMPTION — Pounds per hr. — MAXIMUM  
Approx. 30 lbs. per hr. = 1 boiler h.p. (BHP)  
Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F. minimum ..  
Steam Booster, if used, based on 20 PSI steam — 20 PSI water flowing — 130° entering water raised to 180°F. min. (50°F. rise)

PEAK RATE OF DRAIN FLOW — Gals. per min.  
(Initial rate with full tank) .....

SHIPPING WEIGHT CRATED — Approx. lbs.



machine, a disconnect switch (NOT furnished by Hobart) is recommended. The disconnect switch is to be supplied and installed by the electrical contractor and connected in the heater electrical supply circuit ahead of machine at the time of installation.

**5 RINSE WATER.** An adequate supply of hot rinse water is essential to the successful operation of any dishwasher.

Actual consumption of hot water by any machine will vary with pressure of the supply, speed at which machine is operated and the general dish table layout.

In estimating hot water requirements for the installation, the following points should be considered.

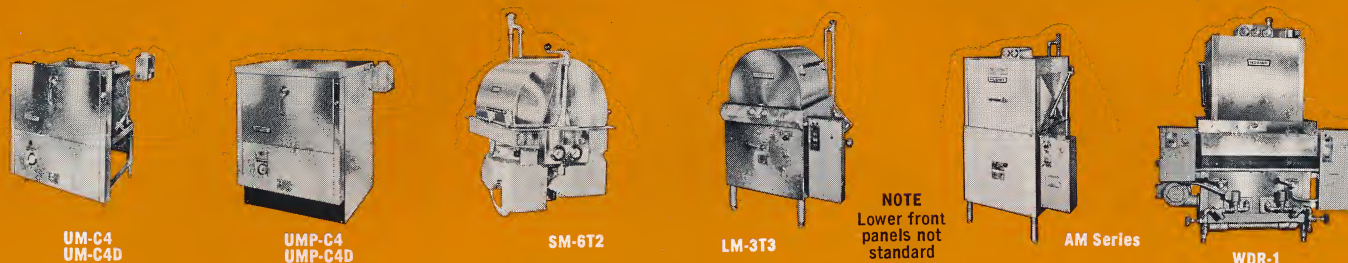
**1 Pressure** — A flowing pressure of 20 lbs. is ideal for a good rinse. "Flowing Pressure" is that indicated on a pressure gauge installed at the inlet side of final rinse valve and read when rinse is flowing.

Pressure regulators are recommended when the flowing pressure exceeds 25 lbs.

**2 Rate of flow** — The figures indicate relatively high momentary requirements of the models on which operation is intermittent (Models SM-6T2, LM-3T3, WDR-1 and the AM Series). For these models ample storage capacity should be included in order that the "non-flowing" periods may be used for building up the supply.

On automatic models (C-44, C-54, C-64, C-81, CS-100 and CS-117) rate of flow is lower, but hourly consumption is higher due to greater machine capacity and rinse water consumption proportional to the number of racks washed.

**3 Temperature** — National Sanitation Foundation Standards require a final rinse of 180° F. minimum registered on the final rinse thermometer to insure sanitation. Where regular hot water supply is below this point, a booster heater is recommended.



door & hood type dishwashing machines

	SM-6T2*†	LM-3T3*	AM-6T2* AM-9T2*	AM-8T3* AM-9T3*	AM-9CT2*	AM-9CT3*	WDR-1*
	Up to 50	100/250	100/250	100/250	100/250	100/250	125/300
	38	53	51	55	50	54	60
	570	1325	1275	1375	1250	1350	1500
	1140	2385	2295	2475	2250	2430	2700
	22	25¼	25¼	25¼	25¼	25¼	25¼
	½	1	1	1	1	1	WASH 1 RINSE 1
	5	18	18	18	18	18	WASH 18 RINSE 19
	50	130	175	175	175	175	WASH 175 RINSE 175
Non-Reg. 1-1000 watt	Optional — Non-Regulated Optional — Non-Regulated Optional — Non-Regulated 1-5000 watt						Op. Reg. Op. Reg. Op. Reg. 2-5000 watt
		12	12	12	12	12	
	7.6	13.2	10.2	13.8	10	13.5	10
	6.8 7.8	9.5 10.8	8.9 9.9	8.9 9.9	8.9 9.9	8.9 9.9	8.9 9.9
	51.7 58.5	126.0 142.6	91.0 101.0	122.8 136.6	89.0 99.0	120.0 133.6	89.0 99.0
		43 60	43 60	43 60	43 60	43 60	86 60
	28	42	42	42	42	42	42
	290		600	600	600	600	1050



# HOBART

## automatic rack-conveyor dishwashing machines

When electric heat is specified on any dishwashing machine, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is not furnished by Hobart.

Entire C-Line Dishwashers listed by  
U.L. and approved by N.S.F.

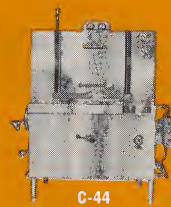
SEE SELECTION FACTORS — PAGES 2 & 3



WS-22



PW-36



C-44



RS-22



C-54

NOTE  
Lower front  
panels not  
standard

CAPACITY RATINGS (MECHANICAL) See 1

HOBART MODEL

WS-22

WS-22  
(Standard)

RS-22

PW-36

Persons per Meal: Recommended for Serving Approx. ....

Racks per Hour (19¼" x 19¼") ....

Conveyor Speed — Feet per minute ....

Dishes per Hour (Average 25 per rack) ....

Glasses per Hour (Average 45 per rack) ....

FLOOR SPACE — (Inches) Table to Table Length ....

MOTOR — Hobart-Built — See 2  
H.P. ....

TANK CAPACITY  
Gallons ....

PUMP CAPACITY — See 3  
Gallons per Minute — Weir Test ....

HEATING EQUIPMENT — See 4 (For keeping power wash and/or  
power rinse water hot)  
Gas Burners .....  
Steam Injectors .....  
Electric Heating Unit .....  
Size Used .....

BURNER CAPACITY — (With Natural Gas) — Cu. ft. per Hour .....

RINSE — See 5 — Mins. operated during hr. of maximum operation .....

RATE OF RINSE FLOW — Gals. per min.  
At 15 lbs. Flow Pressure .....  
At 20 lbs. Flow Pressure .....  
At 25 lbs. Flow Pressure .....

RINSE CONSUMPTION — Gals. per hr. MAXIMUM  
At 15 lbs. Flow Pressure .....  
At 20 lbs. Flow Pressure .....  
At 25 lbs. Flow Pressure .....

STEAM CONSUMPTION — Pounds per hr. MAXIMUM  
Approx. 30 lbs. per hr. — 1 boiler h.p. (BHP)  
Dishwasher, based on 20 PSI steam and on customer  
supplying final rinse water at 180°F. minimum .....  
Steam booster, if used, based on 20 PSI steam — 20 PSI water  
flowing — 130° entering water raised to 180°F. min. ....

EXHAUST REQUIREMENTS — Entrance End .....  
Cubic Feet per minute — Discharge End .....

PEAK RATE OF DRAIN FLOW — Gals. per min.  
(Initial rate with full tank) .....

SHIPPING WEIGHT CRATED — Approx. lbs.

These Pre-Wash Units are operated by  
and directly connected to Models C-44,  
C-54, C-64 and C-81.

Dishwasher table to table length is increased 22" when  
adding WS-22 and RS-22, and 36" when adding PW-36

Both upper  
and lower  
arms used

Only upper  
arms used

½

1

20.8

20.0

50

150

None Required

60

60

7.7

6.0

8.6

6.8

9.3

7.5

461

360

515

408

557

450

None

None

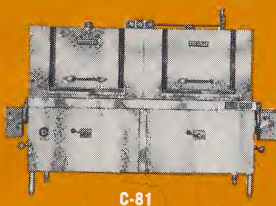
Note: Figures shown are maximum.  
All exhaust ducts to machine must  
have locking type damper in each duct.

200

200

330





C-81



CS-117

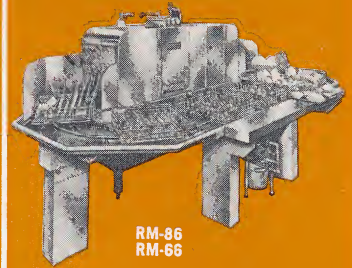


C-64



CS-100

NOTE  
Lower front  
panels not  
standard


RM-86  
RM-66

## Rack-O-Matic Models Use M9A RM Special Racks

Approved by N.S.F.

	C-44	C-54	C-64	C-81	CS-100	CS-117	RM-86	RM-66
	200/400	300/600	350/700	500/900	350/700	500/900	350/700	200/400
	194	234	234	265 @ 7.4 f.p.m. 360 @ 10 f.p.m.	234	265 @ 7.4 f.p.m. 360 @ 10 f.p.m.	193	152
	5.4	6.5	6.5	7.4 Standard 10.0 Optional	6.5	7.4 Standard 10.0 Optional	4 to 6.6	4 to 5.4
	4,875	5,850	5,850	6,650 @ 7.4 f.p.m. 9,000 @ 10 f.p.m.	5,850	6,650 @ 7.4 f.p.m. 9,000 @ 10 f.p.m.	4,825	3,800
	8,775	10,500	10,500	11,970 @ 7.4 f.p.m. 16,200 @ 10 f.p.m.	10,500	11,970 @ 7.4 f.p.m. 16,200 @ 10 f.p.m.	8,685	6,840
	44	53¾	63¾	80½	99¾	116½	13'8" x 6' Area	12' x 6' Area
	1½	2	Wash 1½ Rinse 1½	Wash 2 Rinse 2	Pre-Wash 2 Wash 2 Rinse 2		Pre-Wash ½ Wash 1½ Rinse 1½ Drive Unit ½	Pre-Wash ½ Wash 1½ Drive Unit ½
	30.4	37.0	Wash 22 Rinse 22	Wash 27.7 Rinse 27.7	Pre-Wash 20 Wash 22 Rinse 22	Pre-Wash 20 Wash 27.7 Rinse 27.7	Pre-Wash 10 Wash 21 Rinse 21	Pre-Wash 10 Wash 32
	195	235	Combined 340	Combined 420	Combined 548	Combined 628	Wash 200 Rinse 200	Wash 215
	Extra Stand. Non-Reg. Extra 1-10 KW	Extra Stand. Non-Reg. Extra 2-10 KW	Extra Stand. Non-Reg. Extra 3-10 KW	Extra Stand. Non-Reg. Extra 3-10 KW	Not Available Standard Regulated Extra Regulated 3-10 KW		Extra Regulated Standard Regulated Extra Regulated 3-10 KW	Optional Regulated Optional Regulated Extra Regulated 1-10 KW
	45	45	Wash 45 Rinse 45	Wash 45 Rinse 45			Wash 45 Rinse 45	40
	60	60	60	60	60	60	Variable Pending Speed of Operation	
	6.5 7.5 8.5	6.5 7.5 8.5	4.5 4.7 5.2	4.5 4.7 5.2	4.5 4.7 5.2	4.5 4.7 5.2	4.0 4.3	7.0 8.0
	390 450 510	390 450 510	390 402 432	390 402 432	390 402 432	390 402 432	360 378	420 480
	<div> <div></div> The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank. <div></div> </div>							
	65 230	71 230	130 220	143 220	130 220	143 220	130 220	65 230
	200 400	200 400	200 400	200 400	200 400	200 400	200 400	200 400
	38	38	38	38	38	38	42	42
	750	890	1,306	1,562			3,150	2,400



# HOBART

## flight type continuous racking automatic conveyor dishwashers

### SEE SELECTION FACTORS — PAGES 2 & 3

FT (flight-type) Models—many additional variations of these model specifications are available and engineering data furnished on request.

Numbers in parentheses, below model number, from left to right represent the following respectively: Loading section; Washing and Rinsing sections; Unloading section.

Entire FT-200 Series, FT-300 Series and RS Series are approved for listing by U.L. and approved by N.S.F.



FT-200  
FT-300  
RS Series

### CAPACITY RATINGS (MECHANICAL) See 1

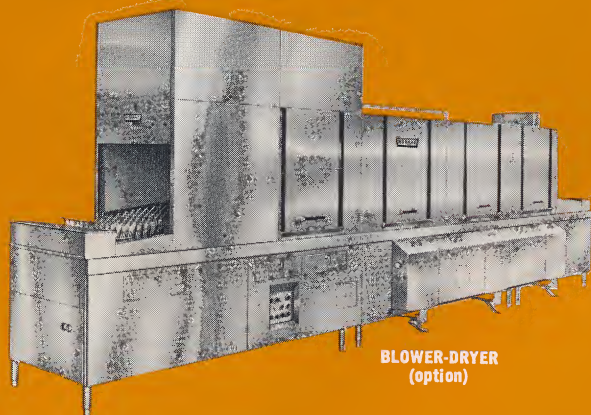
### HOBART MODEL

### FT-200 RS Series (3RS-8-5, 6, 8, 11)

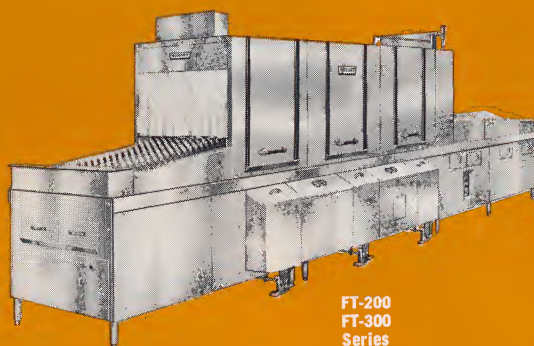
Conveyor Speed—Feet per minute .....	5 to 8				
Dishes per Hour .....	7,000 to 10,000				
FLOOR SPACE — Table to Table Length .....	Determined by the combination of various lengths in loading and unloading ends.				
MOTOR — Hobart-Built — See 2 — H.P. ....	RS ½	Wash 2	Rinse 2	Conv. ½	
TANK CAPACITY — Gallons .....	23	41	43	—	
PUMP CAPACITY — See 3 Gals. per min. — Weir Test .....	50	205	205	—	
HEATING EQUIPMENT — See 4 (For keeping power wash and/or power rinse water hot.) Regulated Steam Injectors—Standard Regulated Electric—Extra .....	HEATING EQUIPMENT. When electric heat is specified, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is NOT furnished by Hobart.  2-10 KW Wash      2-10 KW Power Rinse				
RINSE — See 5 Minutes operated during hr. of capacity operation .....	60				
RATE OF RINSE FLOW — At 20 lbs. Flow Pressure Gals. per min. ....	5.8				
RINSE CONSUMPTION — Gals. per hour At 20 pounds Flow Pressure — MAXIMUM .....	468 The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank.				
STEAM CONSUMPTION — Pounds per hour — MAXIMUM (Approx. 30 lbs. per hr. = 1 boiler h.p. (BHP) Dishwasher, based on 10 to 50 PSI steam and on customer supplying final rinse water at 180°F. minimum .....	160				
Steam Booster, if used, based on 20 PSI steam — 20 PSI water flowing — 130° entering water, raised to 180°F. minimum. (50°F. rise) .....	230				
EXHAUST REQUIREMENTS — Loading End Cubic feet per minute — Unloading End (With Blower-Dryer) — Unloading End .....	500 } Standard for 1000 } All FT Models 1500 }				
PEAK RATE OF DRAIN FLOW — Gals. per min. (Initial rate with full tank) .....	38				
SHIPPING WEIGHT CRATED .....	Varies by individual model ... consult your Hobart representative.				



BLOWER-DRYER has the same specification as the basic FT-200 Series, FT-300 Series and RS Series EXCEPT for one additional Blower Motor (2 H.P.-208/240-60 and 416/480-60) and is available on any model having either an 8 or 11 foot unloading section.



BLOWER-DRYER  
(option)



FT-200  
FT-300  
Series

FT-200 Series (5, 6, 7-8-5, 6, 8, 11)				FT-300 RS Series (3RS-8-5, 6, 8, 11)				FT-300 Series (5, 6, 7-8-5, 6, 8, 11)			
5 to 8				6 to 10				6 to 10			
7,000 to 10,000				8,750 to 12,500				8,750, 12,500			
				Determined by the combination of various lengths in loading and unloading ends.							
Pre-Wash 2	Wash 2	Rinse 2	Conv. ½	RS ½	Wash 3	Rinse 3	Conv. ½	Pre-Wash 2	Wash 3	Rinse 3	Conv. ½
*25 **38	41	43	—	23	41	43	—	*25 **38	41	43	—
224	205	205	—	50	240	240	—	224	240	240	—
HEATING EQUIPMENT. When electric heat is specified, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is NOT furnished by Hobart.											
2-10 KW Wash				2-10 KW Power Rinse							
60				60				60			
5.8				5.8				5.8			
468				468 The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank.				468			
160				175				175			
230				230				230			
Figures shown are maximum ..... All exhaust vents to machine are furnished ..... with locking type damper in each vent...											
38				38				38			
Varies by individual model . . . consult your Hobart representative.											

\*This figure for five foot Pre-Wash.  
\*\*This figure for six or seven foot Pre-Wash.

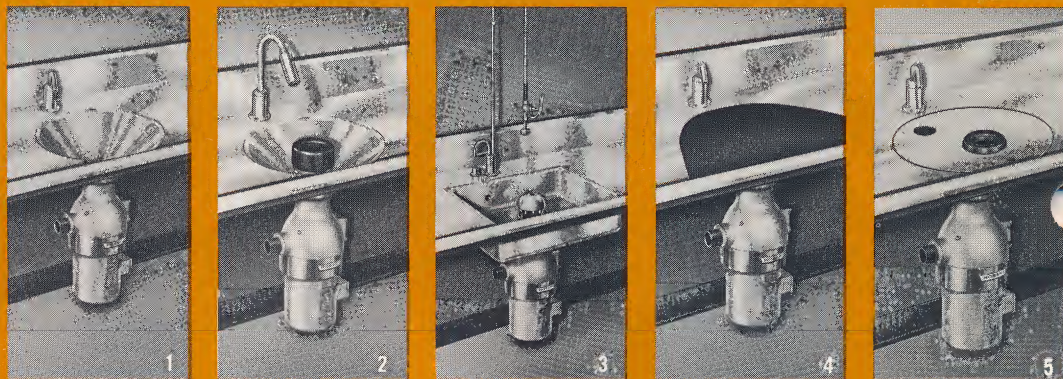


# HOBART

## food waste disposers

Basic FW-75  
unit is listed by U.L.

\*Cut-out for customers  
furnished component  
(sink, cone or trough)

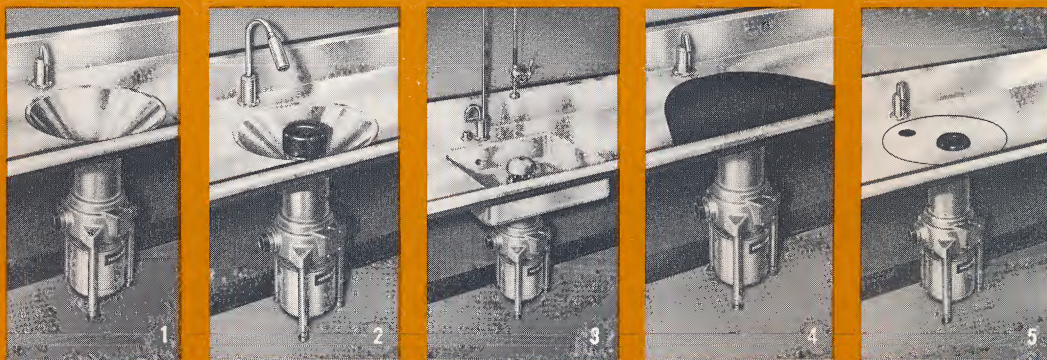


HOBART MODEL	FW-75-1	FW-75-2	FW-75-3	FW-75-4*	FW-75-5	
<b>MOTOR</b> — Hobart built — H.P.	¾	¾	¾	¾	¾	
<b>TYPE</b> Includes Water Flow Control, Automatic Pressure Switch, ¾" water valve	Cone adapter type for Food Service food waste disposing	Cone adapter type dish-table application for dish scrapping & general disposing	Sink type dish table application for scrapping racked dishes & general disposing	For general food waste disposing where sink or cone exists	Cone adapter type dish-table appli- cation for dish scrapping & general food waste disposing	
<b>WATER INLET</b> Rate of Water Flow Gals. per Min.	Air Gap 5	Hydro-Flush 5	Air Gap Type with Overhead Spray Assembly 5	Air Gap 5	Air Gap 5	
<b>TABLE OPENING REQUIRED</b>	19½" Dia.	19½" Dia.	21½" x 17"	—	19½" Dia.	
<b>HEIGHT OF DRAIN OUTLET</b> Based on 34" Table	19½"	19½"	19½"	19½"	19½"	
<b>WEIGHT</b> — Approx.			Basic Unit — 120 lbs. — Shipping Basic Unit — 112 lbs. — Net			

## food waste disposers

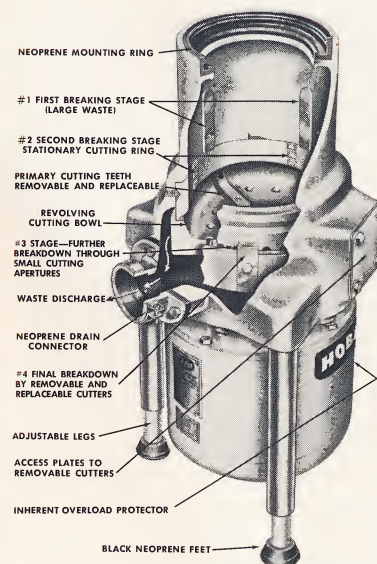
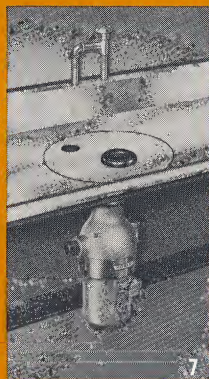
Basic FW-151  
unit is listed by U.L.

\*Cut-out for customers  
furnished component  
(sink, cone or trough)



HOBART MODEL	FW-151-1	FW-151-2	FW-151-3	FW-151-4*	FW-151-5	
<b>MOTOR</b> — Hobart Built — H.P.	1½	1½	1½	1½	1½	
<b>TYPE</b> Includes Water Flow Control, Automatic Pressure Switch, ¾" water valve	Cone adapter type for Food Service food waste disposing	Cone Adapter type dish-table application for dish scrapping & general disposing	Sink type dish- table application for scrapping racked dishes & general disposing	For general food waste disposing where sink or cone exists	Cone adapter type dish-table application for dish scrapping & general food waste disposal	
<b>WATER INLET</b>	Air Gap	Hydro-Flush	Air Gap Type with Overhead Spray Assembly	Air Gap	Air Gap	
Rate of Water Gallons per Minute	8	8	8	8	8	
<b>TABLE OPENING REQUIRED</b>	19½" Dia.	19½" Dia.	21½" x 17"	—	19½" Dia.	
<b>HEIGHT OF DRAIN OUTLET</b> Based on 34" Table	16¾"	16¾"	16¾"	16¾"	16¾"	
<b>MINIMUM HEIGHT</b> Floor to Top of Disposer Floor to Top of Cone Adapter	26¾" 34"	26¾" 34"	26¾" 34"	26¾" 34"	26¾" 34"	
<b>WEIGHT</b> — Approx.			Basic Unit — 220 lbs. — Shipping Basic Unit — 200 lbs. — Net			

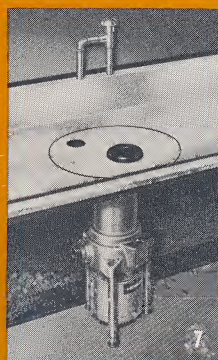




Basic FW-151 cutaway

	FW-75-6	FW-75-7	FW-75-8	FW-75-9*
	¾	¾	¾	¾
	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Swirl sink type dish-table application for dish scrapping & general food waste disposing	For general food waste disposing where sink or cone exists
	Vacuum Breaker & Cone Nozzle 5	Vacuum Breaker & Cone Nozzle 5	Vacuum Breaker Flush Nozzle Cone Nozzle 5	Vacuum Breaker 5
	19½" Dia.	19½" Dia.	19½" Dia.	—
	19½"	19½"	19½"	19½"

SHIPPING WEIGHT WILL INCREASE DEPENDING UPON ACCESSORIES ORDERED.



	FW-151-6	FW-151-7	FW-151-8	FW-151-9*
	1½	1½	1½	1½
	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Swirl sink type dish-table application for dish scrapping & general food waste disposing	For general food waste disposing where sink or cone exists
	Vacuum Breaker & Cone Nozzle	Vacuum Breaker & Cone Nozzle	Vacuum Breaker Flush Nozzle Cone Nozzle	Vacuum Breaker
	8	8	8	8
	19½" Dia.	19½" Dia.	19½" Dia.	—
	16⅞"	16⅞"	16⅞"	16⅞"
	26¾" 34"	26¾" 34"	26¾" 34"	26¾" 34"

SHIPPING WEIGHT WILL INCREASE DEPENDING UPON ACCESSORIES ORDERED.



Listed by U.L.

FW-500-1 FW-500-2	FW-500-3 FW-500-4
5 H.P.	5 H.P.
Dual Injection of Water Type, for Large Kitchen Installations or Supermarket Applications	Cone Adapter Type, Dish Table Application for Dish Scrapping & General Food Waste Disposing
Air-Break Type	Air-Gap Type
16	11.5
32" x 32"	19" or 19½" Diameter Circle
14½"	14½"
580	520



# HOBART

## vertical cutter/mixers

\*Approved by N.S.F.

\*Approved by N.S.F. and listed by U.L.



VCM-25



VCM-40



VCM-40E



VCM-60E

Accessories  
Suitable for  
Individual  
Operation

Speed Used and  
Approximate  
Processing  
Time

VCM-25\*

VCM-40\*

VCM-40E\*

VCM-60E\*

Capacity of Bowl — Quarts .....			25	40	40	60
Motor H.P. (2 speed) Low speed/High speed .....			4.5/5.5	7.5/10.0	9.0/12.0	20.0/25.0
Electrical — Volts/Cycles/Phase .....				220/60/3 & 440/60/3		
Bowl .....			Manual	Stainless Steel	Powered	Aluminum
Mixing Baffle .....				Manual	1/2 H.P.	Powered
Attachment Hub Size (Optional) .....			#12	#12	None	3/4 H.P.
Weights — Net lbs./Shipping lbs. ....			283/397	318/465	532/772	970/1360
<b>KITCHEN CAPACITIES (Single Batch)</b>						
Lettuce (Heads) .....	Narrow Knives	Low — 1 1/2 Sec.	8	12	12	18
Mayonnaise, Roquefort, French (Gals.) .....	Knead/Mix Shaft or Narrow Knives	Low — 2 Mins.	5	8	8	12
Potato & Egg Salad (Pounds) .....	Narrow Knives	Low — 20 Secs.	20	32	32	48
Cheese, Grated (Pounds) .....	Narrow Knives	Low — 15 Secs.	18	29	29	44
Cheese Spreads (Pounds) .....	Narrow Knives	High — 1 1/2 Mins.	30	48	55	72
Bread Crumbs (Pounds) .....	Narrow Knives	High — 2 Mins.	7	11	11	17
Soup Stock (Pounds) .....	Narrow Knives	Low — 30 Secs.	25	40	40	60
<b>MEAT CAPACITIES</b>						
Meat Loaf (Pounds) .....	Narrow Knives	Low — 45 Secs.	25	40	40	60
Ham Salad (Pounds) .....	Narrow Knives	Low — 38 Secs.	25	40	40	60
Wieners & Bologna Emulsion (Pounds) .....	Narrow Knives	High — 3 Mins.	32	50	60	80
Hamburger, Frozen 28°F. (Pounds) .....	Wide Knives	Low — 25 Secs.	25	40	40	60
Liver Paste (Pounds) .....	Narrow Knives	High — 3 Mins.	32	50	60	80
<b>BAKERY CAPACITIES</b>						
Heavy Bread Doughs (Pounds) .....	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	25	40	45	60
Bread or Roll Dough — Light to Medium (Pounds) .....	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	33	52	57	78
Pizza Dough (Pounds) .....	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	25	40	45	60
Pie Dough (Pounds) .....	Narrow Knives	Low — 12 Secs.	31	50	50	75
Apple Turnovers & Cream Horns (Lbs.) .....	Narrow Knives	Low — 20 Secs.	31	50	50	75
Danish Pastry (Pounds) .....	Narrow Knives	Low — 20 Secs.	33	52	57	78
Layer Cakes (Pounds) .....	Narrow Knives	Low — 1 Min.	38	60	60	90
Cookies (Pounds) .....	Knead/Mix Shaft or Narrow Knives	Low — 40 Secs.	20	32	35	48
Fruit Fillings (Pounds) .....	Narrow Knives	High — 2 Mins.	25	40	45	60
Frozen Eggs 28°F. (Pounds) .....	Wide Knives	Low — 45 Secs.	16	26	26	39

**Standard Accessories** — All Models: A shaft with 2 narrow knives and (for small quantities) a Knead/Mix Shaft.

**Optional Accessories** — All Models: Wide knives, Grating Shaft, Wide Wave-Cut Knives, Knead/Mix Shaft for large quantities. Narrow Wave-Cut Knives, Homogenizing Baffle. A reduction gear for operating Standard Hobart #12 attachments is available for Models VCM-25 and 40 only.

## vegetable peeler

6430 and 6460 available less cabinet base and trap. Both available with timer when specified as 6430T and 6460T.

\*Approved by N.S.F.

\*Approved by N.S.F. and listed by U.L.



6115



6430-6460



HOBART MODEL	6115*	6430*	6460*	ACCESSORY, STAINLESS STEEL CABINET BASE and TRAP for 6115 *
<b>MOTOR—Hobart-Built</b> Ball Bearing .....	1/2 H.P.	3/4 H.P.	1 H.P.	<b>ADJUSTABLE LEGS</b> Working height adjustable from chute to floor 34" to 39 1/2"
<b>POTATOES</b> Correct Size Batch .....	15-20 lbs.	30-33 lbs.	50-60 lbs.	<b>PEEL TRAP</b> Adjusts to 4 positions front, rear, left, right
Time to Peel Batch .....	1-3 Mins.	1-3 Mins.	1-3 Mins.	<b>DRAIN (Bottom of Cabinet)</b> 2" Male pipe size
<b>CARROTS</b> Correct Size Batch .....	8-12 lbs.	15-25 lbs.		<b>SHIPPING WEIGHT — lbs.</b> Base 43 — Peeler 99
Time to Peel Batch .....	1-3 Mins.	1-3 Mins.		
<b>BEETS</b> Correct Size Batch .....	10-15 lbs.	15-25 lbs.		
Time to Peel Batch .....	1-2 Mins.	1-2 Mins.		



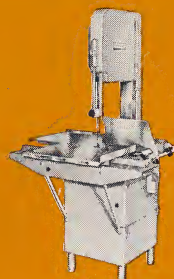
## meat saws

\*Approved by N.S.F.

\*Approved by N.S.F. and listed by U.L.



5212



5214



5216

F.O.B.  
Destination

HOBART MODEL	5212*	5214*	5216*
CUTTING CLEARANCE	13 $\frac{3}{8}$ " High 10 $\frac{7}{8}$ " Wide	16 $\frac{1}{8}$ " High 13 $\frac{3}{4}$ " Wide	18 $\frac{1}{8}$ " High 15 $\frac{1}{4}$ " Wide
CUTTING TABLE	15 $\frac{3}{8}$ " x 31"	18" x 35"	21 $\frac{1}{4}$ " x 38 $\frac{1}{4}$ "
MOTOR	1 H.P.	2 H.P.	2 H.P.
CARRIAGE	15" x 20" 20 $\frac{1}{4}$ " Travel	16" x 21" 42 $\frac{1}{2}$ " Travel	17 $\frac{1}{2}$ " x 24" 48 $\frac{3}{8}$ " Travel

## slicers

Slicers approved by N.S.F. and listed by U.L. 411 not N.S.F. approved.

# HOBART®

25b  
Ho



411



1612



410



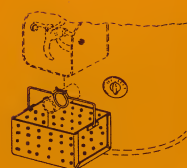
1712

F.O.B.  
Destination

HOBART MODEL	410	411	1612	1712
TYPE OF OPERATION	Manual	Adjustable Spring-Feed	Angle-Feed	Angle-Feed Automatic
KNIFE SIZE Solid Stainless Steel	10"	11"	11 $\frac{3}{4}$ "	11 $\frac{3}{4}$ "
MOTOR Hobart-built	$\frac{1}{8}$ H.P.	$\frac{1}{4}$ H.P.	$\frac{1}{4}$ H.P.	$\frac{1}{3}$ H.P.
SLICE THICKNESS	Up to $\frac{3}{4}$ "	Up to $\frac{3}{4}$ "	Up to 1 $\frac{1}{4}$ "	Up to 1 $\frac{1}{4}$ "
CARRIAGE	9 $\frac{1}{4}$ " x 10"	10 $\frac{1}{2}$ " x 10"	12" x 12"	12" x 12" Automatic 2-speed motor driven carriage

## meat tenderizers

Tenderizers approved by N.S.F. and listed by U.L.



401



401-S

### DISPOSER STAND \*

Tubular steel legs with adjustable leveling feet for installation with 6430 and 6460. Stand furnished with adapter casting for mounting  $\frac{1}{4}$  or  $\frac{3}{8}$  H.P. commercial disposer with 3 $\frac{1}{2}$ " sink flange.

SHIPPING WEIGHT — 70 lbs.

### PORTABLE STAND \*

Accessory, sturdy black enameled tubular steel frame

6" rubber-tired wheels in rear-swivel casters, with brake in front.  
**FLOOR SPACE REQUIRED**  
22" x 22 $\frac{1}{2}$ ".  
Height to peeler support surface 32 $\frac{1}{2}$ " — overall 37 $\frac{1}{2}$ ".  
Can be used with sinks up to 38" high.  
SHIPPING WEIGHT—22 lbs.

### PEEL TRAP BASKET\*

Suspended from discharge hose for use with portable stand. Special clamp for hose furnished. 9 $\frac{1}{2}$ " x 6 $\frac{1}{4}$ ". Depth 5".

SHIPPING WEIGHT — 4 lbs.

### 401 STEAKMASTER

Lift-out tenderizer unit has stainless steel processing parts. Polished aluminum one-piece housing.

SHIPPING WEIGHT — 77 lbs.

### 401-S STEAKMASTER

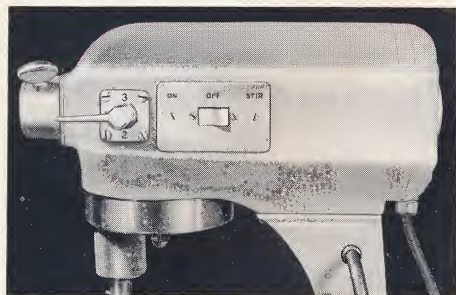
Lift-out stainless steel processing unit. Polished aluminum one-piece housing. For use where regulations require, the 401-S is equipped with safety cover interlock and safety chute.

SHIPPING WEIGHT — 78 lbs.



# HOBART

## food mixing machines



"OPTIONAL STIR SPEED" All single phase 20 quart mixers can be ordered with a low speed switch (only 53 RPM). Simply turn speed selector to No. 1 position and hold 'ON-OFF' switch in 'STIR' position. Designated as AS-200 series.

All Mixers are Approved by N.S.F. and listed by U.L.



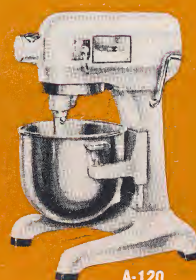
N-50



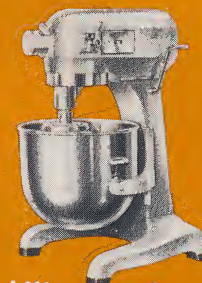
C-100



A-200-F  
A-200-FD



A-120

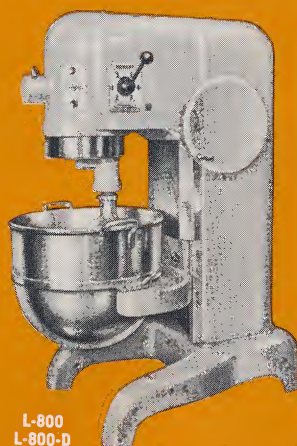
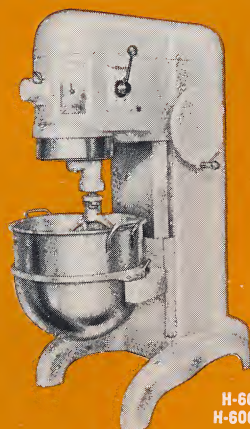
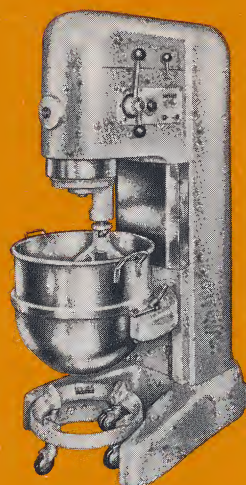


A-200  
A-200-D

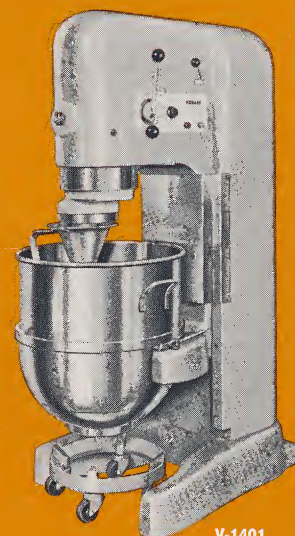
AGITATORS  
(suitable for  
individual  
mixing  
operations)

HOBART MODEL	(Standard Finish) (All-Metal Finish)	N-50	C-100	A-120	A-200 A-200-D
<b>CAPACITY OF BOWL</b> Standard Equipment — Quarts (Liquid) .....		5	10	12	20
<b>CAPACITY OF BOWLS</b> (Purchased as extra equipment with required adapters) Quarts .....			3		12
<b>ATTACHMENT HUB SIZE</b> .....		#10	#10	#12	#12
<b>TIMER CONTROLLED</b> .....		Optional—Extra (Add "T" to Model Number)			
<b>MOTOR — Hobart-Built</b> .....		1/8 H.P.	1/4 H.P.	1/4 H.P.	1/2 H.P.
<b>KITCHEN CAPACITIES (Single Batch)</b>					
Mashed Potatoes .....	B	3 lbs.	8 lbs.	10 lbs.	15 lbs.
Whipped Cream .....	D—C	3 pts.	2 qts.	2 1/2 qts.	4 qts.
Mayonnaise (Quarts of Oil) .....	D—C—B	1 1/2 qts.	3 qts.	4 1/2 qts.	10 qts.
Egg Whites .....	D	1/2 pt.	1 pt.	1 1/2 pts.	1 qt.
Meringue (Quantity of Water) .....	D	1/4 pt.	1/2 pt.	3/4 pt.	1 1/2 pts.
Waffle or Hot Cake Batters .....	B	2 qts.	4 qts.	5 qts.	8 qts.
<b>BAKERY CAPACITIES (Single Batch)</b>					
Raised Doughnut Dough .....	E & EC	—	—	—	9 lbs.—3rd
Heavy Bread Dough .....	E & EC	—	—	—	15 lbs.—2nd
Bread or Roll Dough (Light to Medium) .....	E & EC	4 lbs.	11 lbs.	13 lbs.	27 lbs.—1st
Pizza Dough .....					9 lbs.—1st
Pie Dough .....	P-B	3 lbs.	9 lbs.	11 lbs.	18 lbs.
Sugar Cookies .....	B	8 doz.	16 doz.	20 doz.	35 doz.
Pound Cake .....	B	3 lbs.	9 lbs.	12 lbs.	21 lbs.
Box or Slab Cakes .....	B-C	4 lbs.	10 lbs.	12 lbs.	20 lbs.
Cup Cakes .....	B-C	5 doz.	11 doz.	12 doz.	22 doz.
Layer Cakes .....	B-C	3 lbs.	10 lbs.	12 lbs.	20 lbs.
Short Sponge Cake .....	C & D	3 lbs.	6 lbs.	8 lbs.	15 lbs.
Sponge Cake Batter .....	C-D	2 lbs.	5 lbs.	6 1/2 lbs.	12 lbs.
Angel Food (8 to 10 oz. Cake) .....	D-C	2	5	7	15
Marshmallow Icing .....	B-J	1/2 lb.	1 lb.	1 1/4 lbs.	2 lbs.
Fondant Icing .....	B	2 lbs.	6 lbs.	7 lbs.	12 lbs.
Shortening and Sugar Creamed .....	B	3 lbs.	8 lbs.	9 1/2 lbs.	16 lbs.
Eggs and Sugar for Sponge Cake .....	B-C	2 lbs.	4 lbs.	5 lbs.	8 lbs.




D-300  
D-300-D

L-800  
L-800-D

H-600  
H-600-D


M-802



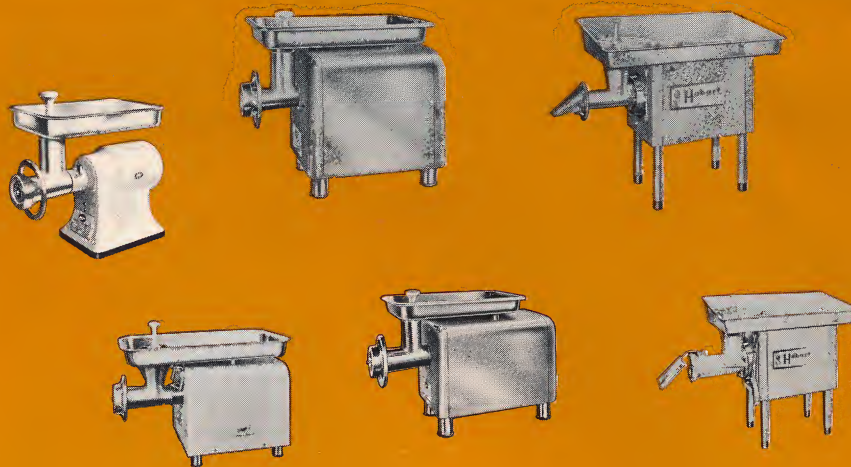
V-1401

	A-200-F A-200-FD	D-300 D-300-D	H-600 H-600-D	L-800 L-800-D	M-802	V-1401
	20	30	60	80	80	140
	12	20	30 40	30 40 60	30 40 60 100	30 40 60 80 100 110
	#12	#12	#12	#22	#22 (Extra)	#22 (Extra)
	Optional—Extra (Add "T" to Model Number)			Standard	Standard	Standard
	1/2 H.P.	1/2 H.P.	1 H.P.	1 1/2 H.P.	2 H.P.	5 H.P.
	15 lbs. 4 qts. 10 qts.	23 lbs. 6 qts. 12 qts.	40 lbs. 12 qts. 18 qts.	50 lbs. 16 qts. 22 qts.	60 lbs. 16 qts. 30 qts.	100 lbs. 30 qts. 50 qts.
	1 qt. 1 1/2 pts. 8 qts.	1 1/2 qts. 1 qt. 12 qts.	2 qts. 1 1/2 qts. 24 qts.	2 qts. 3 qts. 30 qts.	2 qts. 3 qts. 32 qts.	4 qts. 5 qts.
	9 lbs.—3rd 15 lbs.—2nd 27 lbs.—1st 9 lbs.—1st	15 lbs.—3rd 30 lbs.—1st 45 lbs.—1st 14 lbs.—1st	30 lbs.—3rd 60 lbs.—2nd 80 lbs.—2nd 40 lbs.—1st	40 lbs.—3rd 80 lbs.—2nd 100 lbs.—2nd 55 lbs.—1st	60 lbs.—3rd 140 lbs.—2nd 170 lbs.—2nd 85 lbs.—1st	100 lbs.—3rd 175 lbs.—2nd 210 lbs.—2nd 130 lbs.—1st
Figures above are speeds commonly used. An increase in speed necessitates a reduction of capacity.						
	18 lbs. 35 doz. 21 lbs. 20 lbs.	27 lbs. 50 doz. 30 lbs. 30 lbs.	50 lbs. 100 doz. 55 lbs. 50 lbs.	60 lbs. 115 doz. 80 lbs. 80 lbs.	75 lbs. 125 doz. 100 lbs. 100 lbs.	125 lbs. 225 doz. 185 lbs. 185 lbs.
	22 doz. 20 lbs. 15 lbs. 12 lbs.	33 doz. 30 lbs. 23 lbs. 18 lbs.	70 doz. 60 lbs. 45 lbs. 36 lbs.	90 doz. 80 lbs. 70 lbs. 54 lbs.	125 doz. 90 lbs. 80 lbs. 65 lbs.	235 doz. 165 lbs. 150 lbs. 140 lbs.
	15 2 lbs. 12 lbs. 16 lbs. 8 lbs.	22 3 lbs. 18 lbs. 24 lbs. 12 lbs.	45 5 lbs. 36 lbs. 48 lbs. 24 lbs.	60 6 1/2 lbs. 45 lbs. 55 lbs. 36 lbs.	60 10 lbs. 65 lbs. 65 lbs. 40 lbs.	120 20 lbs. 100 lbs. 120 lbs. 75 lbs.



# HOBART

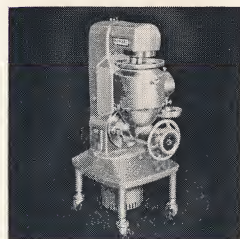
## choppers



F.O.B. Destination  
All Choppers approved by N.S.F.  
and listed by U.L.

HOBART MODEL	4612	4812	4822	4532	4046	4056
CHOPPING END SIZE	#12	#12	#22	#32	#46 #52 available for 3 phase unit for fresh meat only	#56
MOTOR—Hobart-Built Ball Bearing.....	¼ H.P.	½ H.P.	1 H.P.	2 H.P.	5 H.P.	10 H.P. 3 Phase Only
CAPACITY—lbs. per min. (beef)..... First grind thru ⅛" plate)	4 to 5 lbs.	8 to 10 lbs.	15 to 20 lbs.	25 to 30 lbs.	60 lbs. 75 lbs. with #52 end)	125 lbs. (beef) 150 lbs. (pork)

Larger choppers available with capacities up to 180  
lbs. of pork or 145 lbs. of beef per minute.

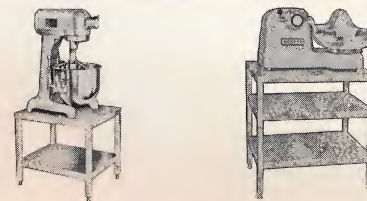


Listed by U.L.

**HOBART MC-46 MIXING CHOPPER—**  
For simultaneous mixing and grinding  
in combination with primary chopper.  
Ideal for processing ground meat.  
Complete specifications available  
upon request.

### STAINLESS STEEL TABLES FOR MIXERS AND FOOD CUTTERS

N.S.F. Approved



Model No.	For Use With	No. of Shelves	Table Surface (Inches)	Table Height (Inches)	Shipping Weight (lbs.)
2024-SS	5, 10, 12 & 20 Quart Mixers	One	20 x 20	22	50
2732-1	14" or 18"	One	32 x 27	31½	80
2732-2	Food Cutters	Two	32 x 27	31½	110

All tables are equipped with adjustable leveling feet.  
Heavy duty casters are optional.

## food cutters

F.O.B. Destination

Food Cutters approved  
by N.S.F. and listed  
by U.L.

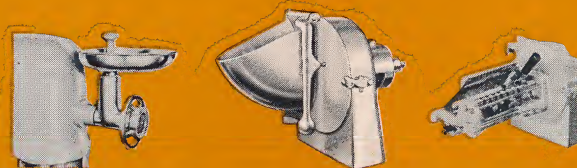
\*No Attachment Hub



HOBART MODEL	84142 8142*	84181-D 8181-D*
BOWL SIZE	14⅝"	18"
ATTACHMENTS HUB SIZE	#12	#12
MOTOR — Hobart-Built	½ H.P.	1 H.P.
APPROX. CAPACITIES (Single Batch)	in Pounds	in Pounds
Bread Crumbs	1½	4 to 5
Cracker Crumbs	1½ to 2½	4 to 6
Cabbage for Relish	1 Head	6 to 7
Potatoes Hashed	3½ to 4	8
Material for Mince Meat	4 to 5	14
Nuts and Fruits	3 to 5	10
Fresh Meat	5	14 to 15
Cooked Meat for Hash	4 to 5	10
Vegetables for Soup	2½ to 4	7 to 9
Parsley	1 to 2	4
Celery for Salads	3	6 to 7




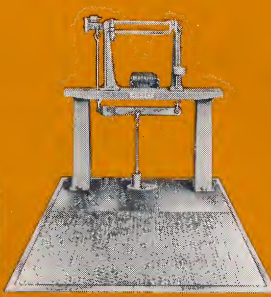

## attachments

F.O.B. Factory except  
when sold with machine




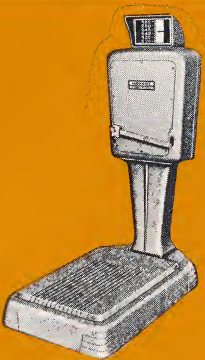


HOBART MODEL	CHOPPING END		9" VEGETABLE SLICER		POWER DICER	
For use with Hobart mixers, food cutters and meat choppers.	Standard equipment includes round, tinned feed pan, plastic stomper, knife and plate (1/8" diameter holes). Other plate sizes available.		Available with adjustable slicer plate, grater plate and 3/8", 5/8", and 1/2" shredder plates. Also available with tubular front.		For uniform, high-speed dicing of fruits, vegetables, etc. — even cuts French Fries. Available with 1-, 1/2-, 3/8-, or 1/4-inch grids.	
HUB SIZE	#12	#22	#12	#22	#12	#22
OTHER HOBART ATTACHMENTS	Soup Strainer and Colander, Juice Extractor, Tray Support, Knife and Tool Sharpener also available for use with certain Hobart Machines.					



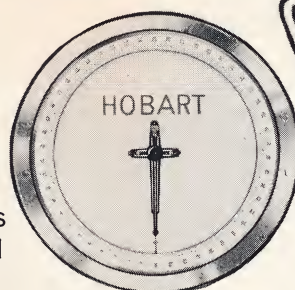
EVEN-BALANCE		FAN-TYPE	HEAVY-CAPACITY		
					
HOBART MODEL	402	100	SELF CONTAINED FLOOR SCALE WITH DIAL AND WEIGHT PRINTER	SELF CONTAINED FLOOR SCALE WITH WEIGHBEAM	MODEL 57 PORTABLE BEAM SCALE
CAPACITY — lbs.	Up to 10	20 oz. to 3 lbs.	500 to 5,000	6,300	1,000
CHART — lbs.	Over and under with Zero Center Chart either plain or graduated 2 oz., ¼ oz. or 30 grams x 5 on either side of zero.	20 oz. x ¼ oz. 3 lbs. x ½ oz.	500, 1,000, 2,000 5,000	—	—
PLATFORM DIMENSIONS — Inches	8 x 8¾	6 x 7	46 x 38, 48 x 48, 60 x 48 72 x 48, 76 x 54	46 x 38, 48 x 48, 60 x 48 72 x 48, 76 x 54	17 x 26
SHIPPING WEIGHT — lbs.	31	16	1,500	1,350	190

## automatic dial and Project-O-Weight scales

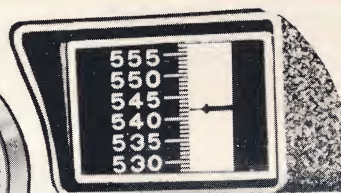
Ideal for receiving and checking weights of meats, poultry, vegetables, etc.				
	BENCH DIAL SCALE ON PORTABLE STAND	BENCH PROJECT-O-WEIGHT SCALE ON ADJUSTABLE STAND	PORTABLE DIAL SCALE WITH WEIGHT PRINTER	FLOOR TYPE PROJECT-O-WEIGHT SCALE—NOT PORTABLE
	CAPACITY — lbs.	50 to 2000	25 to 2000	125 to 2000
	CHART — lbs.	50, 75, 125, 250 500, 1000, 2000	25, 50, 75, 100, 125 250, 500, 1000, 2000	125, 250, 500 1000, 2000
	PLATFORM DIMENSIONS — Inches	18 x 20, 21 x 29 30 x 30	18 x 20, 21 x 29 30 x 30	21 x 29, 30 x 30
	SHIPPING WEIGHT — lbs.	450	450	500

## accessories

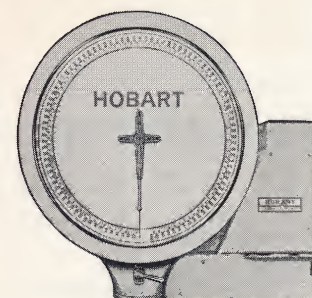
- stainless steel pan
- moisture-proof kit
- shatterproof or wire glass
- stainless steel pivots and bearings
- incandescent or neon lighted dial
- adjustable stand
- avoirdupois or metric systems
- accumulative charts
- double face dials



AUTOMATIC DIAL  
WITH EXCLUSIVE TAPE DRIVE  
MECHANISM



EXCLUSIVE PROJECT-O-  
WEIGHT INDICATOR



OPTIONAL  
RECORD-O-WEIGHT PRINTER



# HOBART

## Representatives

Hobart has 229 Field Sales and Service Offices. Check your local telephone directory. Listed below are Hobart Dealer Division Representatives.

### ALABAMA

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Birmingham

### ARIZONA

Gerald W. Grewe  
Phoenix

### CALIFORNIA

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Los Angeles  
Edgar W. Keyes  
Los Angeles  
Jack Madigan  
Burlingame  
Vincent J. Minnick  
Los Angeles  
Ray Moss, Jr.  
Sacramento  
Harold Sauser  
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Jos. C. Lutz

Chicago  
Kenneth P. Shaw  
Chicago  
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Chicago

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### MARYLAND

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Baltimore

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Boston  
Gilbert Mello  
Boston

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W. E. Magnus  
Detroit  
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Detroit

B. A. Watson  
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Minneapolis  
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Minneapolis

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St. Louis  
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Kansas City  
Emmett O. Damerow  
St. Louis  
Richard L. Grayless  
St. Louis

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Glen M. Burford  
New York  
William A. Hagg  
Buffalo  
Edgar J. Hedrick  
Syracuse  
Jos. Kennedy  
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Kenneth B. Knabe  
New York  
Gerard F. Nolan  
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Sam Venezia  
New York  
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New York

### NORTH CAROLINA

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Cincinnati  
Robert C. Humpleby  
Columbus  
Robert A. Weed  
Cleveland

### OKLAHOMA

Daniel F. Darcy  
Tulsa

### OREGON

Lloyd D. Hart  
Portland

### PENNSYLVANIA

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Pittsburgh  
Chas. S. House  
Philadelphia  
Christopher Morris  
Philadelphia  
John W. Robbins  
Philadelphia  
Edward J. Sullivan  
Harrisburg  
Robert E. Werst  
Pittsburgh

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Memphis

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Houston  
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San Antonio  
Joe C. Schnell  
Dallas

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## ... and for the Home KitchenAid® DISHWASHERS

3 series of built-ins featuring Vari-Front panels to match any kitchen decor, plus perfect performance that gets dishes cleaner, drier too. Also, convertible-portables for permanent installation later, dishwasher-sink combinations and top-loading portables too. All have 4-Way wash, Flo Thru drying and big, versatile capacity. For more complete information, refer to Sweet's light construction file.

Listed by U.L.

TYPE	MODEL	WASH CYCLES				Full Cycle				DIMENSIONS			WEIGHT	
		Rinse Hold	Utility	Utensil		Min.	Gal.	Min.	Gal.	Depth	Width	Height	Shipping	Net
Built-In	Superba VariCycle	3	2	30	11½	45	11½	45	11½	24½	24	34½†	154	125
	Imperial DuaCycle	3	2	—	—	45	10½	—	—	24½	24	34½†	151	127
	Custom	—	—	—	—	45	10½	—	—	24½	24	34½†	148	131
Free-Standing	All 3 Series above									24½	24	36	212	173
Dishwasher-Sink	Superba VariCycle	3	2	30	11½	45	11½	45	11½	24½	48	36	267	235
	Custom	—	—	—	—	45	10½	—	—	24½	48	36	264	232
Convertible-Portable	Superba VariCycle	3	2	30	11½	45	11½	45	11½	26½	24	36½	218	191
	Imperial DuaCycle	3	2	—	—	45	10½	—	—	26½	24	36½	215	183
	Custom	—	—	—	—	45	10½	—	—	26½	24	36½	200	173
Portable	Classic VariCycle	4	2.4	32	12	45	12	—	—	26½	22½	35¾	145	124
	Classic Electra	—	—	—	—	45	12	—	—	26½	22½	35¾	143	122

(\*) Plus time required to heat water to 180° for final rinse.

†Height can be reduced to 33¾" or increased to 35¼".



SUPERBA  
KDS-15



IMPERIAL  
KDI-15



CUSTOM  
KDC-15



PORTABLES  
KD-5 & KDY-5



DISHWASHER-SINK  
KDS-35 & KDC-35

## KitchenAid® ELECTRIC HOUSEWARES

Complete food preparers have power to spare for mixing jobs other mixers wouldn't attempt. Each operates over a dozen work saving attachments. Two models can even knead yeast dough—a KitchenAid exclusive. And, for perfect coffee in every cup, the KitchenAid Electric Coffee Mill grinds just the amount of bean coffee you need when you want it—just before brewing. It's the secret to full-flavored coffee everytime.

Listed by U.L.



KCM  
COFFEE  
MILL



K45  
4½ QUARTS  
K5A  
5 QUARTS



4-C  
4 QUARTS

# HOBART®

THE HOBART MANUFACTURING CO., TROY, OHIO

Quality All the Way

Form S1-1065

PRINTED IN U.S.A.



# THE HOBART MANUFACTURING COMPANY

COMPUTING SCALES, FOOD, KITCHEN, BAKERY AND DISHWASHING MACHINES

TROY, OHIO, U. S. A.

DATE January 10, 1967.

REFERENCE: Ind. Research  
June 1966

Nelson, Systems Consultant  
Box 1546  
Poughkeepsie, N.Y. 12603

Thanks for your interest in our products!

We're pleased to enclose the information you requested . . . and hope it is helpful.

The Hobart representative in your area is . . .

Angelo Ruggiero  
17-21 Main Street  
Poughkeepsie, N.Y. 12601

Phone: GL2 3510 AC 914

We have mailed him a copy of this letter, asking that he contact you to supply any additional information you may require.

Sincerely yours,

*George Martin*  
George Martin, Mgr.  
Sales Training Dept.

Enclosures: Form SI 1065